



Rockville Uncorked Wine & Music Festival

August 24, 2013

Chilled Corn Soup crab, pickled nectarines and basil

SOUP:

1 T	butter
½	Vidalia onion
1 clove	garlic
½	bayleaf
1 sprig	thyme
2 ears	corn (shucked & shaved)
¼ c	white wine
¼ c	cream
1 ½ c	stock or broth
to taste	Kosher salt
to taste	Sriracha sauce

Melt butter in a small pot, saute onion, garlic, bayleaf and thyme until onion is translucent and soft.

Add corn and white wine and reduce until almost dry.

Add cream and reduce by half.

Add stock and bring to a boil, turn down to a simmer and continue cooking for 10 minutes

Season with salt and Sriracha.

Puree in a blender and strain.

Refrigerate until cold, taste and adjust seasoning.

Garnish with your favorite toppings.

Marinated Swordfish Kabob Summer vegetable ratatouille and pesto sauce

RATATOUILLE:

6 T	extra virgin olive oil
1 ½	diced eggplant
½ c	diced bell peppers
½ c	diced red onions
½ c	diced zucchini/yellow squash
1 c	diced tomatoes
1 t	chopped garlic
1 t	chopped basil
1 t	chopped parsley
½ t	chopped oregano
½ t	chopped chives
¼ c	red wine
1 t	red wine vinegar
to taste	Kosher salt
to taste	fresh ground black pepper

Salt eggplant and place in a colander to drain for 20 minutes, rinse and drain on paper towels

Saute eggplant in 2 T extra virgin olive oil until soft and set aside.

Saute peppers, onions and squash in 2 T extra virgin olive oil until tender, season with salt and pepper and set aside.

Saute garlic and tomatoes with fresh herbs in 2 T extra virgin olive

oil and season with salt and pepper

Add the eggplant, peppers, onions and squash and red wine back to the pan and simmer to combine flavors.

Taste and adjust seasoning with red wine vinegar, salt and pepper.

PESTO:

3 cloves	garlic
1 c	basil leaves
½ c	Italian parsley leaves
½ c	Parmesan cheese
½ c	toasted pinenuts
1 ¼ c	extra virgin olive oil
to taste	Kosher salt
to taste	fresh cracked black pepper

Puree all in blender.

Taste and adjust seasoning.

Buttermilk Panna Cotta spiced plum compote, whipped cream and rosemary butter cookie

PANNA COTTA:

1 ½ sheets	gelatin
1 ½ c	buttermilk
4 T	sugar
½ t	vanilla bean paste
½ t	vanilla extract

Bloom gelatin in cold water.

Heat buttermilk, sugar and vanillas until sugar is dissolved.

Drain gelatin sheets and whisk into hot liquid.

Pour into desired containers and chill until set.

SPICED PLUM COMPOTE:

1 large	plum (diced)
¼ c	sweet dessert wine
1 T	brown sugar
½	cinnamon stick
½	star anise

Bring all ingredients to a boil, reduce to a simmer and continue cooking until plums soften.

Chill, remove cinnamon and star anise prior to serving.

ROSEMARY BUTTER COOKIES:

1 #	butter
11.3 ozs	sugar
24 ozs	all purpose flour
1 t	chopped rosemary
1 ½ t	salt

Cream butter and sugar until light and fluffy.

Add flour, salt and rosemary until a slightly sticky dough is formed.

Roll out on to a lightly floured surface and cut into desired shape.

Bake at 350 until golden brown.